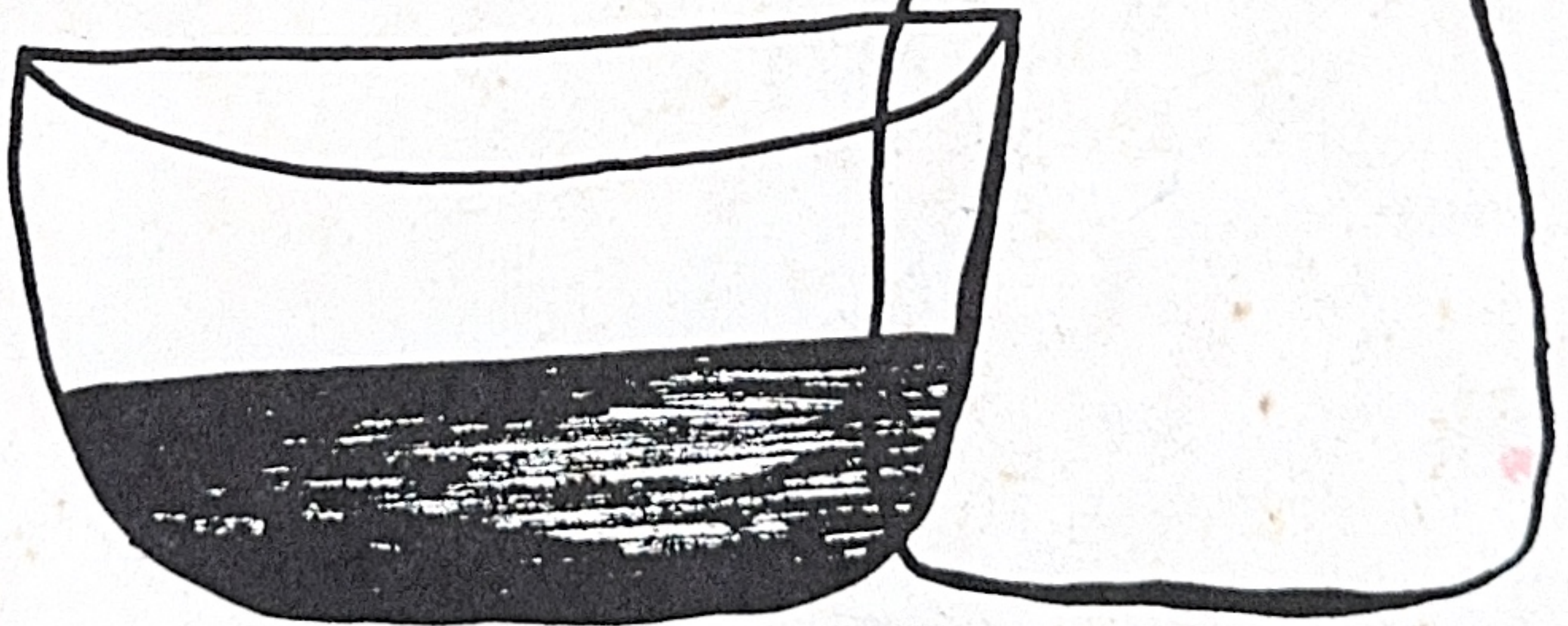


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BURTON COOK BOOK



Carolyn Will

1900.0.2300

Appetizers

Soups

and

Salads

ARTICHOKE NIBBLERS

Claudia King

2 jars marinated artichokes--chopped
1 sm onion--chopped
1 clove garlic, minced
4 eggs
 $\frac{1}{4}$ C fine dry bread crumbs
 $\frac{1}{4}$ t salt
dash pepper, oregano, Tobasco
 $\frac{1}{2}$ lb. sharp cheddar cheese, shredded
2 T minced parsley

Drain and reserve 1 jar juice and put in fry pan. Add onion, garlic, and saute 5 minutes. Beat eggs with fork and add remaining ingredients. Pour into 7 x 11 greased pan. Bake 325 for 30 minutes. Serve cold or reheat 325 10-12 minutes. Makes 6 dozen.

HOT CHEESE ENGLISH MUFFINS

N. Berberich

1 C finely chopped green onions
1 C grated sharp cheddar cheese
1 sm. can chopped black olives
 $\frac{3}{4}$ C mayonnaise
1 t curry powder

Mix ingredients together, spread on English muffins. Broil till cheese bubbles. You can put mixture on small toasted rounds of bread, serve as hot Hors D'Oeuvres.

CHEESE PUFFS

Mary Richer

$\frac{1}{2}$ lb. American Cheese--shredded
 $\frac{1}{2}$ C soft margarine
1 C unsifted flour

Mix all ingredients--roll into balls about marble size. Bake at 350 15-20 minutes. Makes about 6 $\frac{1}{2}$ dozen. Can be frozen and then warmed up.

HOT BEAN DIP

Joan Baakkonen

- 1 can refried beans
- 1 can hot chili--without beans
- 1½ C sharp cheddar--grated
- 6 chopped green onions
- 1 t chili powder
- Splash tabasco

Bake 350 30 min. or till hot throughout.
Serve with tortilla chips.

ITALIAN ANTIPASTO

Sue Jones

- 1 can (7 oz.) solid pack tuna
- 1 lg. can (7½ oz.) pitted ripe olives
- 1 sm. can mushrooms
- 1 can (9 oz.) artichokes
- 1 jar (3½ oz.) cocktail onions
- 1 jar (8 oz.) giardiniera (pickled veg.)
- 1 can (8 oz.) tomato sauce
- 3 T oil
- 2 T vinegar

Drain can of tuna into a bowl in fairly large chunks. Add olives, mushrooms, artichokes, onions and giardiniera. Add tomato sauce, oil, and vinegar. With 2 forks, toss to blend together being careful not to mash the chunks of tuna. For best flavor, allow the mixture to stand awhile. Serve as you would a shrimp cocktail, with saltine crackers. Makes 6 to 8 servings.

CHEESE-CHILI LOG

Mary Kryder

- 1 lb. sharp cheese Tillamook
- 1 lg. cream cheese (8 oz.)
- 1 t garlic salt (or 1 clove minced)
- 1 C chopped nuts (pecans or walnuts)

Blend above in mixer. Shape like a log--roll outside in chili powder--chill slightly. You can divide in half--freeze one.

HOT HAM PUFFS

N. Berberich

1 can (4½ oz.) deviled ham
2 t red wine
salt, pepper, to taste
1 egg yolk
1 egg white
3 T mayonnaise
1 t sharp prepared mustard
bread cut outs

Mix ham, wine, egg yolk, and season to taste. Beat egg white till stiff; fold in mayonnaise, mustard, and salt. Spread ham mixture on bread cut outs, cover with egg white mixture and brown under broiler until puffy. Watch closely, they burn easily.

LAMB MEATBALLS

Claudia King

2 lb. ground lamb
2 t ground cumin
2 t chopped fresh mint or ½ t dried mint
2 green onions, finely chopped
2 t salt
¼ t pepper
¼ C bread crumbs
2 eggs
1 C sour cream
1 t caraway seed

Mix together ground meat, cumin, mint, onions, salt, pepper, crumbs, and eggs. Shape into 1" balls. Place on jelly roll sheet. Bake 425 15 minutes or till no longer pink inside. Mix sour cream and caraway seeds. Serve in bowl to dip meatballs in. Makes 60.

CRAB DIP

Claudia King

2 (6½ oz.) canned crab (or fresh)
3 (3 oz.) pkg. cream cheese
2 garlic cloves crushed or ¾ t garlic juice
½ C mayonnaise
2 t prepared mustard
2 t powdered sugar
dash seasoned salt and onion juice
¼ C white table wine (sauterne)

Flake crab and add remaining ingredients except wine. Mix. Bake 200 30-45 min. Add wine before serving. Use with melba toast, crackers or 2" french bread cubes.

BEEFY POPCORN

Nan Snider

1-2½ oz. jar dried beef, chopped
1 cube butter, melted
3-5 quarts unsalted popcorn

Saute beef in butter for 3 minutes. Heat cold popped popcorn in 250 oven. Pour beef and butter over popcorn, mix. Serve immediately.

ONION POPCORN

Nan Snider

1 pkg. dry onion soup mix
1 cube butter, melted
5 quarts unsalted popcorn

Combine dry onion soup mix with butter. Pour over hot popped popcorn and toss to mix. Serve immediately.

MINESTRONE SOUP

Shirley Navone

1 pkg. lentils
3 beef shanks
 $\frac{1}{2}$ lb. salt pork
1 C chopped carrot
3 stalk celery
 $\frac{1}{2}$ cabbage chopped
1 pkg. frozen chopped spinach
2 lg. onions chopped
2 or 3 potatoes diced
1 can red kidney beans
2 or 3 cans tomato sauce
garlic (optional)
1 C shell macaroni
Water and wine for proper consistency

Cook lentils as directed on package, add some onion, carrot, and celery for flavor. Start beef shanks in second pot, wash and trim salt pork, cut in pieces, cook with beef shanks in water until tender. When cooked remove all meat, trim fat off, cut into pieces and return to pot. Add carrots, celery, cabbage, spinach, potatoes, beans, tomato sauce, cook until done. Add 1 C (uncooked) shell macaroni. Cook until done. Thicken soup with lentils from first pot. Add wine and/or water for desired consistency. Serve with grated fresh Parmesan cheese.

FRESH MUSHROOM SOUP

Lynn Isola

Saute:

$\frac{1}{4}$ lb. butter
1 lb. fresh sliced mushrooms

Add:

2 cans condensed beef consume (add no water)
1 pint sour cream
3-6 T sherry

Simmer 5-10 minutes. Serves 4.

CLAM CHOWDER

Sue Jones

In rendered salt pork, bacon, or olive oil, saute until tender:

- 1 clove minced garlic
- $\frac{1}{2}$ C finely chopped onion
- $\frac{1}{2}$ C thinly sliced leeks

Add:

- $\frac{1}{2}$ C chopped green pepper
- $\frac{1}{2}$ C diced carrots
- $\frac{1}{2}$ C chopped celery
- 3 cups diced potatoes
- 1 t salt
- 6 cups boiling water
- 1 cup drained canned tomatoes
- $1\frac{1}{2}$ t thyme
- $\frac{1}{4}$ pepper
- $\frac{1}{3}$ C chopped parsley
- 1 bay leaf
- 4 cloves
- $\frac{1}{4}$ C catsup

Cover and bring to a boil. Reduce heat and cook gently for about 20-30 minutes.

Add:

1 T butter blended with 1 T flour, 4 cans minced clams, liquid and all.

Simmer for 20-30 minutes more. Best when made ahead and reheated.

CHEDDAR CHEESE SOUP

A.M. Lininger

- 4 T butter
- $\frac{1}{2}$ C fine chopped onion
- $\frac{1}{2}$ C fine chopped green pepper
- $\frac{1}{2}$ C carrot

Saute above in soup pot for 10 minutes. Remove from heat, stir in 7 T flour. Add 3 cans (10 $\frac{1}{2}$ oz.) undiluted chicken broth. Bring to boil, stirring constantly. Add 3 C ($\frac{3}{4}$ lb.) grated sharp cheddar cheese and stir until melted.

Heat, do not boil and add:

- 2 C milk
- $\frac{1}{4}$ t salt, dash pepper
- garnish with croutons and chopped parsley.

CHEESE SPREAD

Carlotta Dathe

- 1 lb. Oleomargarine
- $\frac{1}{2}$ lb. sharp cheddar cheese
- $\frac{1}{4}$ lb. grated romano cheese
- 1 t Worcestershire
- $\frac{1}{4}$ t garlic powder
- $\frac{1}{4}$ t paprika

Room temperature. Whip slowly on mixer until fluffy. Butter on sourdough French bread and toast under broiler.

CREAM CHEESE JELLO SALAD

Ginny Leavitt

1. Dissolve 1 pkg. jello in 1 $\frac{1}{2}$ C hot water. When it begins to set, add 1 can (small) crushed pineapple. Pour into mold and set.

2. Dissolve 1 pkg. lemon jello in 1 $\frac{1}{2}$ C hot water. While hot add 1 small pkg. Phila. cream cheese. Let cool and when partially set add $\frac{1}{2}$ pint of cream whipped stiff. Pour over first layer and chill until firm.

CRAB & SHRIMP SALAD

Jane Carter

2 C crab
2 C shrimp
 $\frac{1}{2}$ C onion
 $\frac{1}{2}$ C celery
1 C water chestnuts
1 C pine nuts
2 #1 cans pineapple tidbits
lemon juice and salt to taste

Mix:

1 C mayonnaise
 $\frac{1}{2}$ C sour cream
 $\frac{1}{2}$ t curry

Serve on lettuce--serves 8-10.

MEXICAN SALAD

Shirley Navone

1 onion
4 tomatoes
1 head lettuce
4 oz. grated cheddar cheese
8 oz. 1000 Island or French dressing
dash of Hot sauce, Tabasco
bag of tortillas chips
1 lg. avocado
1 lb. ground beef
1 can drained kidney beans
 $\frac{1}{2}$ t salt

Chop onion, tomatoes, lettuce, place in large salad bowl. Mix in cheddar cheese and salad dressing. Hot sauce to taste. Crush and add tortilla chips. Slice and add avocado. Brown ground beef, season to taste. Add drained kidney beans. Drain off liquid. Mix into salad.

SWISS CHEESE SALAD

Nan Snider

- 1 lg. bermuda onion, thinly sliced
- 2-3 t sugar
- $\frac{1}{2}$ lb. crisp cooked bacon, crumbled
- 1 lg. head lettuce
- 1 green bell pepper, sliced thin strips
- 8 oz. natural Swiss cheese, cut in strips

Arrange layer of onion on the bottom of large bowl. Sprinkle sugar over onions. Place bowl in refrigerator for 2 hours or longer. Make alternate layers of onion, lettuce, bacon, green pepper, and Swiss cheese. Cover with generous amount of following dressing. Toss and serve.*

ASPARAGUS DRESSING

Put 1 can asparagus spears and liquid into a blender. Blend 10-15 seconds, then add $1\frac{1}{2}$ C mayonnaise. Mix well. Chill.

*DO NOT salt and pepper this salad.

BEET HORSERADISH MOLDED SALAD

N. Berberich

- #2 can shredded beets
- 3 t vinegar
- 1 pkg. lemon jello
- $\frac{1}{2}$ t salt
- 2 t onion juice
- 2 t prepared horseradish
- $\frac{3}{4}$ C diced celery

Drain liquid from beets, add water to beet liquid to make $1\frac{1}{2}$ cups. Heat liquid with vinegar, add gelatin and dissolve. Add salt and onion juice. Chill until partially set. Add horseradish, celery and chopped beets. Chill till set.

JELLO SURPRISE SALAD

Rosy O'Shea

- 1 sm. pkg. orange jello
- 1 sm. can crushed pineapple
- 1 can mandarin oranges
- 2 sliced avocados
- 2 sliced bananas
- $\frac{1}{2}$ pt. sour cream

Dissolve jello in $\frac{3}{4}$ C hot water. Add pineapple and oranges plus their juice to make 2 cups. Add avocados--pour half of mixture in to flat pan--let set. Slice bananas evenly over top. spread with sour cream and pour remainder of jello mixture and chill. Other combinations: jello and frozen raspberries or strawberry jello and frozen strawberries.

DOUBLE RASPBERRY MOLD

Eunice Linthicum

- 1 pkg. (6 oz.) raspberry gelatin
- $\frac{1}{4}$ C red jelly
- 3 C boiling water
- 1 pkg. (10 oz.) frozen red raspberries
- $\frac{1}{2}$ C sour cream

Dissolve gelatin and jelly in boiling water. Set aside $\frac{1}{2}$ cup of mixture. Add berries to rest of gelatin, and stir with fork until berries are separated and mixture thickens. Chill in 1 quart ring mold at least 4 hours. Unmold. Meanwhile, blend reserved gelatin into sour cream, chill. Beat until smooth. Serve with gelatin. Makes 8-9 servings.

THAT DRESSING

Carlotta Dathe

- $\frac{1}{2}$ pt. sour cream and mayonnaise
 - $\frac{1}{4}$ lb. Roquefort or blue cheese
 - celery salt and 1 clove garlic
 - Juice of 1 lemon (3 T)
- Mix ingredients in electric blender.
Refrigerate.

FRUIT DISH

Rosy O'Shea

- 1 lb. can pear halves
- " peaches
- " apricots
- " pineapple chunks
- " bing cherries
- 12 crumbled macaroons

Drain fruit(6 hrs.). Pour $\frac{1}{2}$ C sherry over fruit. Stir and soak--butter 2 quart casserole. Make 1 layer cookies, 1 layer fruit, etc. Sprinkle $\frac{1}{2}$ C slivered almonds and $\frac{1}{4}$ C brown sugar. Bake uncovered 350 for 30 minutes. Add $\frac{1}{4}$ C melted butter after cooking. Serves 8.

ORANGE FLUFF

Noreen Mason

- 1 pkg. orange jello
- 1 C miniature marshmallows
- $\frac{3}{4}$ C boiling water
- 1 pint orange sherbert
- 1 C whipping cream or 1 envelope Dream Whip
- 1 can mandarin oranges

Mix jello, marshmallows, and boiling water. Add sherbert. When melted add mandarin orange sections and juice. Whip cream or Dream Whip, fold in. Chill in mold.

TOMATO SOUP FRENCH DRESSING

Sue Jones

- $\frac{1}{3}$ C sugar
- 1 t each dry mustard and salt
- $\frac{1}{3}$ t paprika
- 1 clove of garlic, if desired (take out in 2 days)
- $\frac{1}{2}$ C salad or olive oil
- 2 T Worcestershire
- 1 can condensed tomato soup
- $\frac{3}{4}$ C vinegar

Mix all ingredients together, put in quart jar and shake well. Will keep in refrigerator for at least two weeks.

BREADS

BRAN MUFFINS

Anna Marie Lininger

This recipe makes 1 gallon of mixture. Store in quart containers. Keeps for 4 weeks and can freeze.

Blend and cook slightly:

2 C boiling water

2 C 100 per cent Bran Cereal

Cream:

2 cubes margarine

3 C sugar

Combine all:

4 eggs

1 quart buttermilk

5 C flour

5 t baking soda

1 t salt

4 C 100 per cent Bran Cereal

Mix well. Bake in greased muffin pans. 15 min. at 400.

APPLESAUCE SPICE MUFFINS

Mary Kryder

2 C Fishers biscuit mix

2/3 C sugar

1/2 t cinnamon

1/4 t each nutmeg and cloves

1/2 C walnuts

1/2 C white(gold) raisins

1 egg

3 T oil

1 C applesauce

Combine mix, sugar, spices, nuts and raisins. Blend egg, oil, and applesauce. Add these together with dry ingredients--mixing only to dampen. Do not overmix. Fill muffin tins 2/3 full. Bake 425 15-20 minutes. Makes 12 large or 24 small.

DOUGHNUT MUFFINS

Sue Otto

1/3 C margarine, softened
1 C sugar, divided
1 egg
1 1/2 C flour, unbleached white
1 1/2 t baking powder
1/2 t salt
1/4 t nutmeg
1/4 C wheat germ
1/2 C milk
6 T melted butter or margarine
1 t cinammon

Cream shortening and 1/2 C sugar. Add egg, mix well. Mix and sift flour, baking powder, salt, nutmeg. Add alternately with milk to shortening mixture. Stir in wheat germ. Fill muffin cups 2/3 full. Bake at 350 for 20-25 minutes. Remove from pan at once, roll in melted butter. then dip in remaining sugar mixed with

GINGERBREAD MUFFINS

Sue Otto

1 egg, slightly beaten
3/4 C Butter or margarine, melted
1 1/2 C milk
1/2 C light molasses
3 C pastry whole wheat flour
1/4 C each granulated sugar and brown sugar
1 1/2 t soda
3/4 t each salt, cinammon
1/4 t ginger, nutmeg
1/8 t ground cloves

Mix egg, butter, milk and molasses. Sift dry ingredients. Mix dry and liquid ingredients together until blended. Fill muffin cups 3/4 full, bake 350 25 minutes. Makes 2 dozen.

LAYERED PARMESAN LOAF

Carol Stalely

- 1 pkg. refrigerated biscuits(10)
- 2 T butter
- $\frac{1}{4}$ C grated parmesan cheese

Dip biscuits in melted butter then in cheese. Arrange, overlapping in 2 rows on baking sheet. Bake in very hot oven (475) for 8-10 minutes. Makes 5-6 servings.

REFRIGERATOR COFFEE CAKE

Joan Lingel

- 1 C lukewarm milk
- 1 t sugar
- 1 cake yeast
- 3 egg yolks
- - - - -
- 4 C flour
- 1 C butter
- 1 t salt
- 3 T sugar

Combine first 4 ingredients. Set aside. Combine next four by cutting butter into dry ingredients.

Combine the mixtures. Let stand in covered bowl overnight. Take $\frac{1}{3}$ of the dough out and roll it into rectangle. Brush with melted butter and spread with apricot jam. Roll up and shape into crescent. Let it rise covered by a towel for 1-2 hrs.(until light) and bake 300 for 15 min. and then 325 for 20 min. Brush with icing. Yields 3 cakes.

UMPOC-SWEDISH

Claudia King

For 2, beat together:

- | | |
|----------|-----------------------|
| 2 eggs | $\frac{1}{2}$ C flour |
| 1 C milk | dash salt |

Grease pan. Bake 375, till raised, 20 minutes
Turn down 275 10 min. Use butter and syrup.

SOUR CREAM COFFEE CAKE

Mary Jo Brady

Mix together:

$\frac{1}{2}$ C shortening

$\frac{3}{4}$ C sugar

1 t vanilla

3 eggs--beat after adding each egg

Sift together:

2 C flour

1 t soda

1 t baking powder

dash salt

Add alternately:

8 oz. carton sour cream and flour mixture

(B) to (A) mixture above. Grease pan, do not flour.

Topping--Mix together:

1 C brown sugar

2 t cinammon

6 t soft butter

Pour $\frac{1}{2}$ of the batter in pan, then $\frac{1}{2}$ of the topping. Then remaining batter, then remaining topping. Bake at 350 40-45 minutes.

CINAMMON BUNS

Marsha Nelson

1 yeast cake

2 T warm water

$\frac{1}{2}$ C sugar

3 C flour

$\frac{1}{2}$ t salt

3 C buttermilk

Dissolve yeast cake in warm water. Combine ingredients thoroughly and let rise 1 hour. Add the following. Let rise 1 hour longer.

$\frac{1}{2}$ C melted butter

3 eggs beaten

1 t salt

1 t soda

$3\frac{1}{2}$ C flour

Punch down and refrigerate overnight. Roll portion of dough into a rectangle, spread with 2 T melted butter, $\frac{1}{4}$ C sugar, 2 t cinammon and $\frac{1}{2}$ C raisins. Roll securely and cut into 1" slices. Place on greased cookie

CINAMMON BUNS(continued)

Marsha Nelson

sheet and let rise $1\frac{1}{2}$ hrs. Bake 400 10-12 min. While buns are warm, ice with powdered sugar frosting. Sprinkle with nuts. (4 doz.)

BASIC ERSATZ VITA-GRANOLA

Catherine Sinnott

3 T margarine or oil	$\frac{1}{4}$ C water
$\frac{1}{2}$ C brown sugar	3 C regular rolled
$\frac{1}{4}$ t salt	oats

Melt margarine, add sugar, salt and water. Cool slightly, pour over oats in a shallow baking pan. Toss gently to blend and spread to about $\frac{1}{4}$ inch later. Bake at 350 for 15-20 minutes. Stir once or twice during baking period until mixture is a golden brown. Cool and store in covered container in cool place. Variations--add any of the following before or after toasting the oats mixture, according to taste.

$\frac{1}{4}$ - $\frac{1}{2}$ C wheat germ	sunflower seeds
shredded coconut	any kind of nuts

Serve with milk and some kind of fruit.

GRAHAM CRACKER PANCAKES

N. Berberich

$\frac{1}{2}$ C flour
4 t baking powder
$\frac{1}{2}$ t salt
2 eggs well beaten
$1\frac{1}{2}$ C milk
$1\frac{1}{2}$ C graham crackers coarsely crumbled
2 T oil

Soak graham crackers in milk for five minutes. before adding to rest of the ingredients. Delicious served with warm apple sauce.

VEGETABLES

GRANDMA'S BAKED BEANS

Sharon Beardsley

- 2 C navy beans
- $\frac{1}{2}$ C chili sauce
- 1 t vinegar
- 1 medium onion--sliced thin
- 2 C hot bean liquor
- $\frac{1}{4}$ bacon or salt pork
- 2 t salt
- $\frac{1}{2}$ t dry mustard
- $\frac{1}{2}$ C dark molasses

Cover beans with water--soak overnight. Add bacon, cover, simmer over low heat (do not boil) until tender. (about 1 hr.) Drain, reserve liquor. Pour beans into 2 quart bean pot or casserole. Bury bacon in beans. Add combined remaining ingredients. Cover and bake in slow oven 300 6 hrs. If necessary, add bean liquor or hot water when baking. 8 servings

ORIENTAL STYLE ASPARAGUS

Hannah DeHerrera

- 1 lb. asparagus sliced diagonally in
 $\frac{1}{4}$ inch slices
- 1 T oil
- $\frac{1}{2}$ t salt
- dash of pepper

Heat large skillet, add oil, and when hot, add asparagus. Sprinkle with seasoning. Cover. Lift skillet slightly above high heat and shake constantly while cooking. Cook asparagus only till tender--about 4 or 5 min.

RED CABBAGE

Betty Wauldron

- 1 lg. head cabbage
- 4 T butter
- 4 T sugar
- 2 T vinegar

Shred cabbage, add sugar, butter, vinegar, and $\frac{1}{2}$ C water. Cover and simmer slowly 2 $\frac{1}{2}$ hrs. Add more sugar and vinegar to taste last 10 min. of cooking. Better each time reheated. Best when cooked day before served.

BAKED BEANS

Aldyne Denny

1/3 C brown sugar
1/2 C instant coffee
1 T vinegar
1 t dry mustard
1/2 t salt
2 large cans pork & beans
1 onion thinly sliced
1/4 C brandy or sherry
4 pieces of bacon cut in squares
molasses to taste

Mix first 5 ingredients in pan and simmer 5 min. Alternate layers of beans, mixture, molasses, and onions. Cover and bake 350 45 min. Stir in bacon and brandy, cook 1/2 hr.

ITALIAN RICE

Monica Duncan

1 C cooked rice
4 eggs, beat and add to rice
Fold in:
1/2 C parmesan cheese
1/2 C olive oil
salt & pepper to taste
Add--chopped:
5 green onions
1/2 bell pepper
1/2 C parsley

Stir in 1 lb. cooked chopped zucchini. Bake in moderate oven 1 hr.

BOUILLON RICE

Mary Brady

1 C rice(uncooked)
1 10 1/2 oz. can Consomme
1 10 1/2 oz. can bouillon
2 T butter
garlic salt and salt to taste

Mix together. Bake at 350 covered for 1 hr. or until rice tender.

MODESTO POTATOES

L. Hawkins

3 T butter or olive oil
2 T flour
4 medium potatoes, peeled and sliced
about $\frac{1}{4}$ inch thick
1 medium onion, sliced
1 clove garlic, minced
salt and pepper to taste
 $\frac{1}{3}$ C white dinner wine
 $\frac{1}{3}$ C beefbroth(bouillon)
 $\frac{1}{2}$ t marjoram
1 T minced parsley

Heat oil in skillet. Mix in flour, brown quickly. Add potatoes, onion, garlic, until slightly brown. Add wine, broth and marjoram, cover tightly. Simmer until potatoes are tender and liquid is absorbed. Add parsley, mix well. If desired for color add "Gravy Master" browning sauce. Approx. 1 hr.

CHILI-CORN CASSEROLE

Joan Hablitt

Mix together:

1 C sharp grated cheddar cheese
2 eggs, beaten
2 cans cream corn
 $\frac{3}{4}$ C yellow corn meal
 $\frac{1}{3}$ C oil
1 t salt
1 can Ortega Calif. chilies, chopped

Put in well greased casserole. Top with 1 C grated cheddar cheese. Bake 350 1 hour.

STUFFED TOMATOES

Margo Cady

8 large tomatoes
2 C small bread cubes
 $\frac{1}{2}$ C fresh chopped parsley
 $\frac{1}{2}$ C fresh mushrooms, chopped
1 sm. can peas
salt, pepper & paprika to taste

Saute mushrooms till golden. Mix bread, parsley, mushrooms and spices. Scoop out seeds and pulp from tomatoes, season lightly with onion salt. Set aside to drain. Make white sauce and add to above mixed ingredients.

WHITE SAUCE: 2 T flour, 2 T melted butter, 1 C milk, $\frac{1}{2}$ lb. Velveeta cheese and dash salt and pepper. Cook till thick.

Fill tomatoes, decorate tops with pimento strips. Arrange tomatoes in shallow baking dish--do not crowd. Put small amount of water in pan and bake 350 20 to 25 minutes.

CALABAZITOS(Spanish Zucchini) H. DeHerrera

4-6 small zucchini, sliced
salt and pepper
 $\frac{1}{2}$ medium onion, chopped
1 T oil
1 can niblets corn
small can Ortega diced green chilies(use about $\frac{1}{2}$ if you don't like it hot)
1 C longhorn cheese, shredded

Saute lightly seasoned zucchini and onion in oil for a minute. Add corn and chilies. Cover and cook till zucchini reaches desired doneness. Turn off stove. Sprinkle shredded cheese over top, cover again until cheese melts. Serve immediately.

HAMBURGER STUFFED ZUCCHINI

H. De Herrera

- 1 lg. zucchini
- 1 lb. hamburger
- 1 sm. onion, chopped
- salt and pepper
- 1 can tomato sauce
- 1 sm. can creamed corn
- 1 sm. can mushroom steak sauce
- 4 slices stale bread, cubed
- 3 or 4 T butter

Par-boil zucchini. Half and scoop out pulp. Save pulp. Brown seasoned hamburger and onion. Add tomato sauce, corn, some of pulp, steak sauce, simmer. Brown bread cubes in melted butter. Spoon meat mixture into zucchini shells. Top with browned bread cubes, warm in the oven in baking dish for few minutes. 325 15 minutes.

STUFFED ZUCCHINI

H. De Herrera

- 1 lg. zucchini
- 1 lb. pork sausage
- sm. onion, chopped
- 1 celery stalk, chopped
- chopped parsley, (1 T)
- 2 eggs, beaten
- $\frac{1}{2}$ C bread crumbs
- ground black pepper
- shredded parmesan cheese

Par-boil zucchini. Half, scoop out pulp and save. Brown sausage, onion, and celery until sausage is almost cooked through. Add parsley, eggs, bread crumbs, pepper, some pulp and keep cooking until eggs set. Spoon mixture into zucchini shells. Sprinkle cheese over the top. Bake 325 till heated through and cheese melts.

ZUCCHINI CASSEROLE

N. Berberich

- 2 lbs. zucchini
- 1 can Golden Mushroom soup
- 1 C grated cheddar cheese
- 1 can french fried onion rings

Cut zucchini in 1 in. pieces and boil till tender. Drain well. Put zucchini in casserole and pour undiluted Golden Mushroom soup over it, sprinkle with cheddar cheese and top with onion rings. Bake 350 30 minutes.

SPINACH NOODLE CASSEROLE

N. Berberich

- 1 pkg. bow tie noodles, cooked & drained
- 2 pkg. frozen chopped spinach, cooked & drained
- 1 onion thinly sliced
- 2 cans cream of mushroom soup, undiluted
- $\frac{1}{4}$ lb. sharp cheddar cheese, grated

Place ingredients in greased casserole in layers in order above. Bake 350 30 minutes.

MALLOW-WHIPPED SWEET POTATOES

S. Navone

- 4 C hot mashed sweet potatoes
- $\frac{1}{4}$ C margarine
- $\frac{1}{4}$ C orange juice
- $\frac{1}{2}$ t salt
- 1 C miniature marshmallows

Combine first four ingredients. Whip in marshmallows. Place in $1\frac{1}{2}$ quart casserole and bake 350 20 minutes. Top with additional marshmallows and return to oven until marshmallows are lightly browned. 6-8 servings.

ITALIAN CELERY ROOT

Sug Springman

Wash celery root as best as possible. Boil until tender. Cool, peel, and slice. When boiling, be careful not to get it mushy. Dip slices into beaten egg, then into bread crumbs seasoned with salt, pepper, garlic, and a generous amount of Parmesan cheese. Fry in oil and butter over medium heat till golden brown.

DEVILED LETTUCE

Sug Springman

- 1 head lettuce
- 1 (8 oz.) pkg. cream cheese
- $\frac{1}{2}$ C Miracle Whip
- 1 (2 $\frac{1}{4}$ oz.) can Deviled ham
- 1 C sliced celery
- $\frac{1}{4}$ C chopped green pepper
- 2 T chopped pimento
- 1 T chopped onion

Hollow out head of lettuce and fill with this mixture; firmly wrap and chill. Slice and serve topped with Miracle Whip.

ZUCCHINI WITH RED BELL PEPPER

Marilyn Lindquist

- 2-3 lbs. zucchini, cut in slices
- 2-3 red bell pepper, cut in rings

Saute in 2 T butter till tender, add $\frac{1}{2}$ t salt, 1 t lemon pepper. 1 C fresh bread crumbs sauteed in 2 T butter and add 1 T lemon rind. Put zucchini in 2 quart casserole. Sprinkle bread crumbs on top. Bake in 400 oven till hot.

ENTREES

BARBIERI'S SPECIALTY
SPAGHETTI SAUCE(A la Toscana)

- 1 lb. ground beef
- $\frac{1}{2}$ lb. ground pork
- 1 can Contadina tomato paste
- 4 small cans tomato sauce or 2 lg. cans
- 1 can of beef broth
- 3 bunches of green onions or 3 large dried onions
- 2 bunches of parsley
- 3 T sweet baisley
- 2 T oregano
- 1 t sage
- 3 or 4 dashes of worcestershire sauce
- 1 large stalk of swiss chard
- $\frac{1}{2}$ lemon

Mix ground beef and pork. Simmer in a pan until well done. Chop onions, parsley, baisle oregano, swiss chard and sage as fine as possible. Mix together and simmer in a pan with a little oil. When meat is done, add it to the onion mixture. Let it simmer for $\frac{1}{2}$ hr. Add the tomato paste and beef broth and simmer for another half hour. Then add tomato sauce. Let the whole mixture simmer for 1 hr., then add a glass of wine--a dash of garlic, salt,(if you like it--I don't) and simmer for 1 hr. Squeeze the lemon and add it to the whole mess. Let it simmer for a half hour--and it's done.

NURSERY SCHOOL CASSEROLE

Doris Akol

- 1 lb. ground beef, browned with 1 onion
- 1 can cream of mushroom soup
- 1 can tomato soup
- 1 can cheese soup
- 1 can corn
- 1 pkg. noodles, cooked

Mix altogether, top with grated cheese. Bake in moderate oven for 30 minutes.

FAMILY CASSEROLE

Ellie Spillane

2 T salad oil
 1 lb. ground chuck
 1 C chopped onions
 1½ t salt
 ¾ t chili powder
 1 # 303 can stewed tomatoes (2 C)
 1 T worcestershire
 1 pkg. thawed frozen mixed vegetables
 ¼ t monosodium glutamate
 ¼ lb. medium noodles
 1½ C grated natural American cheese
 (1/3 lb.)

In hot oil in skillet, saute beef about 10 minutes. Stir in onions, salt, chili powder, tomatoes, worcestershire. Sprinkle vegetables with monosodium glutamate; combine with uncooked noodles and meat mixture. Turn into 2 qt. casserole. This can be made early in the day. Cover and refrigerate. About 1½ hr. before serving: heat oven to 350. Let stand 15 min. Bake, covered 45 minutes. Uncover, sprinkle grated cheese. Bake 30 minutes longer or until golden. 8-10 servings

DINNER PARTY STEW

Sue Kibbey

1 lb. beef chuck, cut	in small cubes
3 T flour	3 onions, sliced
½ t salt	dash pepper
3 T fat	½ C tomato juice
1 ¾ C beef stock	1 t sugar
½ C sour cream	1 4 oz. can mushrooms

Roll beef in flour(with salt and pepper). Brown meat and onions in fat. Add juice, stock, sugar. Simmer until tender, about 1½ hrs. Add mushrooms and sour cream. Serve immediatley on rice or noodles.

EASY-"FRITO" PIE(cont.)

In a $1\frac{1}{2}$ qt. casserole dish place $\frac{1}{2}$ can of chili. Sprinkle corn chips one layer thick on chili and cheese--2 slices--on top of chips. Layer once more and then bake at 350 30 minutes or until cheese is melted. Serves 4

ENCHILDA CASSEROLE

Sue Kibby

- 2 lbs. ground beef
- 1 onion
- 1 12 oz. can corn with pimento and green pepper
- $\frac{1}{4}$ t each rosemary, oregano and marjoram
- 2 t salt
- $\frac{1}{2}$ t pepper
- $\frac{1}{2}$ lb. sliced sharp cheddar cheese
- 2 8 oz. cans tomato sauce
- 1 10 oz. can enchilada sauce
- 12 corn tortillas

Saute onion and ground beef until browned. Add corn and spices. Combine tomato sauce with enchilada sauce and pour half this mixture over meat. Simmer 5 minutes. In shallow casserole (2 quart) arrange 6 tortillas. Pour meat mixture over top and put half of cheese over meat. Cover with remaining tortillas and cheese. Pour on rest of sauce. Cover and bake at 350 for 15-20 minutes. 10-12 servings

TAMALE PIE

Monica Duncan

- 3 eggs
- $1\frac{1}{2}$ C yellow corn meal
- 1 C creamed corn
- 1 C milk
- 1 pt. tomatoes
- 1 C ripe olives
- 2 C cooked hamburger
- $\frac{1}{3}$ C oil
- 2 medium onions chopped

TAMALE PIE(cont.)

1 clove garlic
1 T chili peppers
dash salt

Make batter of corn meal, milk, eggs, and shortening. Add remainder. Bake 375 45-60 minutes. Serves 6

CHUCK STEAK TERIYAKI

Sally Ann Brush

1 5 lb. chuck steak, about 2" thick
1 4 or 5 oz. pkg. instant meat marinade
2/3 C cold water
1/2 t ginger
1/2 t dry mustard
2 T soy sauce(or worcestershire)
2 T light molasses
1 clove garlic, minced

About 1 hr. 20 min. before serving with two-tined fork thoroughly pierce meat. In 12" x 8"x2" baking dish blend instant marinade, water, ginger, mustard, soy sauce, molasses, garlic. Lay steak in marinade; let stand 15 min. turning several times, start heating oven to 400. When ready, drain off most of marinade, reserve. Insert roast-meat thermometer reads 140 for rare(about 1 hr), basting occasionally with reserved marinade. Serve with french fries heated in same oven during last 30 min.

HAMBURGER DELIGHT

Sherrill Simon

1 8 oz. pkg. egg noodles
2 T butter
1 1/2 lb. ground chuck
1 8 oz. can tomato sauce
1 t salt
dash pepper
1/4 t garlic salt
1 C cottage cheese
1 C sour cream

HAMBURGER DELIGHT(cont.)

Serves 6

- $\frac{1}{2}$ C chopped onions
- $\frac{3}{4}$ C shredded cheddar

Cook noodles, rinse and drain. Brown meat in butter. Add tomato sauce and salt, pepper and garlic salt. Cover and simmer 5 min. Mix cottage cheese, sour cream, noodles and onions together. Then spoon noodle mixture layer and meat mixture layer, alternate. Bake 30 min.

5 HOUR STEW

Gail Beavers

- 2 lb. stew meat, cut up
- 1 $2\frac{1}{2}$ oz. can tomatoes
- 1 C chopped celery
- 1 C chopped onion
- 6 chopped carrots
- 3 T tapioca
- 1 T salt
- 1 t sugar
- 1 clove garlic, chopped

Mix all ingredients together in covered casserole.(2-3 qt.) Bake at 250 for 5 hrs. The last 2 hrs. add cut up potatoes. Serves 6

HAMBURGER PARMIGIANA

Sally Ann Brush

- 2 lbs. ground beef
- 1 egg
- 1 t salt
- dash pepper
- 1 T worcestershire sauce
- 16 oz. can tomato paste
- $\frac{1}{2}$ lb. mozzarella cheese
- 1 large onion, minced
- grated parmesan cheese

Combine first 5 ingredients and mix well. Pat out in 1" thick square. Cut into 6 squares. Broil 5 min, turn, spread with tomato paste, sprinkle with onion top with thin slices of

HAMBURGER PARMIGIANA(cont.)

of mozzarella and sprinkle with Parmesan cheese. Broil slowly until cheese melts and browns. Serves 6

KALDOLNIA

- 1 head of cabbage
- 1 lb. hamburger
- 1 egg
- 1 C cooked rice
- 1 onion, grated
- salt and pepper to taste
- 1 C molasses

Cook 1 head of cabbage until wilted. Remove leaves carefully. Mix hamburger, egg, rice, grated onion, salt and pepper. Place spoonful of mixture into each cabbage leaf, wrap and place in buttered dish or pan. (shallow) Dot each with butter and a little molasses. Bake in 350 covered for 1 hr. basting often.

MINUTE STEAK PARMESAN

Barbara Burton

- cubed steaks
- 1 egg
- 1 T water
- dash pepper
- $\frac{1}{4}$ C grated Parmesan cheese
- $\frac{1}{4}$ C finely crushed saltine crackers (6-8)
- $\frac{1}{4}$ C cooking oil
- 1 8 oz. can pizza sauce

Dip meat in egg & water; then in crumbs & pepper. Brown in hot oil. Place flat in casserole dish, cover with pizza sauce & cheese. Bake at 325 20 min. Serves 5-6

CHOP STEAK

Mrs. Will Heitman

- 1½ lbs. beef steak, sliced thin
- 2 medium onions
- 1 piece ginger, crushed or ¼ t dry ginger
- 1 clove garlic, crushed
- salt to taste

Mix beef with gravy and serve:

- 1 C water
- 1 T cornstarch
- 6 T soya
- ½ t gourmet powder
- 2 t sugar
- ½ t salt

Slice onions. Heat oil, add garlic and ginger. Fry beef until medium done. Remove from pan. Add a little oil in the pan and fry onions until half done. Pour in gravy mixture and bring to a boil; stirring constantly. Add beef and cook for 1 minute.

BACON-SWISS CHEESE BAKE

Lynn Isola

- ½ C sliced yellow onion
- 1 T butter
- 8 hard cooked eggs, sliced
- 2 C swiss cheese, shredded
- 1 can cream of mushroom soup
- ¾ C milk
- 1 t prepared mustard
- ½ t seasoned salt
- ¼ t dill weed
- ¼ t pepper
- 6 slices bacon, fried and crumbled
- 8 slices rye bread, buttered and cut into triangles

Heat oven to 350. Cook and stir onion in butter till tender. Spread mixture in a 13 x 9 pan. Top with egg slices and sprinkle with cheese. Beat remaining ingredients, except for bacon and bread, in bowl and pour over cheese. Sprinkle bacon over cheese

BACON-SWISS CHEESE BAKE(cont.)

mixture. Overlap bread slices on top. Bake 30-35 min. Broil for 1 minute to brown bread slices. Serves 8

OTTO'S MEAT LOAF

Sue Otto

1½ lb. ground chuck with ½ beef heart
2 eggs, slightly beaten
1 can evaporated milk
1 8 oz. can tomato sauce
1 grated raw apple
1 grated sauteed carrot
1½ C oatmeal
handful of squashed soda crackers if
mixture appears too moist
salt, herbs to taste

Mix all ingredients, bake one hour at 350.

AVOCADO TACOS

H. De Herrera

1 chicken, cooked and boned
1 dozen corn tortillas
Monterey jack cheese, grated

Topping:

2 avocados
1 pint sour cream
salt, garlic, pepper to taste

Fry tortillas in oil on both sides till soft. Salt tortillas, fill with chicken and a little cheese. Roll. Put in baking dish at 350 till firmer. Top with generous amount of avocado mixture.

PIZZA

Sue Jones

Dough:

Scald:

Add:

¾ C milk
1 T sugar
¾ t salt
2 T olive oil

PIZZA(cont.)

COOL TO LUKEWARM

In large bowl measure $\frac{1}{4}$ C warm water. Sprinkle one package yeast. Stir until dissolved. Add milk mixture. Stir in 2 C flour. Add more flour if needed so dough can be kneaded. Knead until smooth on lightly floured board. Place in greased bowl. Brush dough with soft shortening. Cover and let rise until double--about 2 hrs. Punch down. Divide dough and roll in thin shells to fit pizza pans or place round shells on cookie sheets. Bake at 425 for 5 minutes. THIS PRE-COOKING MAKES SHELLS LIKE A "BROWN AND SERVE" TYPE BREAD. They may be used immediately, stored in refrigerator for about a week, or frozen. Topping, sauce and cheese may be added immediately or later.

Sauce:

- 6 oz. can tomato paste
- $\frac{1}{2}$ C water
- 1 clove garlic finely chopped
- $\frac{1}{2}$ t sugar
- 1 t salt
- $\frac{1}{4}$ t pepper
- 1 t oregano

Spread sauce on partially cooked shells. Put on topping of your choice (pepperoni, sausage, green onion, mushrooms, etc.) Cover with sliced or shredded mozzarella cheese, about $\frac{3}{4}$ lbs. Sprinkle with olive oil and grated parmesan cheese. Return to oven 10 to 15 minutes or until done (425). Pizza can be frozen completely assembled--allow more time for baking. Excellent on English muffins.

DRESSED-UP PORK CHOPS

A. Lininger

1 egg beaten
flour

Dip **pork** chops into egg and then flour, brown and fry in oil and season with favorite spice. When chops brown and are partially cooked, place in casserole and bake 325 30 minutes. Just before serving make sauce and spoon over chops. Top with orange slices. Sauce also good on duck.

Blend together:

5 T granulated sugar

1½ t corn starch

Add and stir well until clear and thick:

¼ t salt

6 cloves

½ t cinammon

1/4 - 3/4 C orange juice

HAM LOAF

Margo Cady

1 lb. ground veal or pork

1 lb. " ham

1 medium onion

2 carrots

3 eggs, slightly beaten

2 C soft bread crumbs

3/4 C milk

2 t prepared mustard

2 T minced parsley

1 T honey

1 T prepared mustard

Grind together veal and ham on medium blade of food chopper to make 6 cups. Grind onion and carrots. Add eggs, crumbs, milk, the 2t mustard and parsley mixing well. Pack into 5" x 9" loaf pan, mound meat to make a smooth loaf. Bake 350 1½ hrs. Last 15 min. baste top with mixture of honey and 1 T mustard. Cool 10 minutes in pan, pour off excess liquid to serving platter. Serves 8

CARROTS-SAUSAGES

Lynn Isola

10 link sausages, browned and each cut
into 5 pieces
5 large peeled circle cut carrots
 $\frac{1}{4}$ C chopped onion
1 t parsley
salt and pepper
 $\frac{3}{4}$ C water

After browning sausage and onions, pour off
excess grease and return sausage and onions.
Add remaining ingredients and simmer until
carrots are tender. Check to see water remains
and add more water if needed. Serves 8

SHERRIED GLAZED SPARERIBS

Nan Snider

2-3 lbs. spareribs
salt and pepper to taste
1 can 8 oz. tomato sauce
 $\frac{1}{2}$ C sherry
 $\frac{1}{2}$ C honey
2 T wine vinegar
2 T minced onion
1 clove garlic minced
 $\frac{1}{4}$ t worcestershire

Sprinkle spareribs with salt and pepper.
Place in shallow pan and bake in 400 oven for
40 minutes. Drain off fat. Combine remaining
ingredients and pour over spareribs. Lower
oven temperature to 350 and bake 1 hr. longer.
Serves 3-4

PARMESAN PEPPER PORK CHOPS

Judy Carbone

6 pork chops	$\frac{1}{2}$ C chopped onion
3 T flour	1 green pepper cut in strips
1 t parrika	$1\frac{1}{2}$ C milk
1 t salt	$\frac{1}{2}$ C parmesan cheese
1 C margarine	

PARMESAN PEPPER PORK CHOPS(cont.)

Coat pork chops with seasoned flour; brown in margarine. Remove chops to 8x12" baking dish. Cook onion and green pepper in margarine until tender; add remaining flour. Stir in milk, cook until sauce is thickened. Add cheese, pour over chops. Bake at 350 40 minutes. Sprinkle with additional cheese.

BAKED PORK CHOPS WITH CASHEW STUFFING Sue Ann Captain

6 rib pork chops, cut $1\frac{1}{2}$ " thick with
pockets for stuffing
 $\frac{1}{4}$ C finely diced celery
 $\frac{1}{4}$ C minced onion
2 T butter
1 small egg, slightly beaten
 $\frac{1}{4}$ t salt, dash pepper
1 t poultry seasoning
2 C toasted soft bread crumbs, packed
 $\frac{1}{2}$ C finely chopped cashew nuts
 $\frac{1}{4}$ C water or broth
shortening for browning
1 $10\frac{1}{2}$ oz. can cream of mushroom soup
 $\frac{3}{4}$ C water

Cook celery and onion in butter until transparent. Combine egg, salt, pepper, poultry seasoning, celery, onion, bread crumbs, nuts and enough water for correct dressing consistency. Blend lightly. Fill pockets in pork chops with stuffing. Brown pork chops slowly in desired shortening. Transfer to baking dish. Pour off any excessive drippings. Mix mushroom soup and water in skillet and pour over chops. Cover tightly and bake 350 $1\frac{1}{2}$ hrs.

CHICKEN SWEET AND HOT

Janet Fredrickson

- $\frac{1}{2}$ C butter
- $\frac{1}{4}$ C worcestershire sauce
- 1 large clove garlic, minced
- $\frac{1}{2}$ C red currant jelly
- 1 T Dijon mustard
- 1 C orange juice
- 1 t powdered garlic
- 3 dashes tobasco
- 2 frying chickens, cut up

In saucepan combine: butter worcestershire sauce, garlic, jelly, mustard, orange juice, ginger, tabasco. Heat; stirring until jelly is melted and sauce is smooth. Cool. Put cut up chicken into 9x13 baking dish. Pour sauce over and marinate for 2-3 hrs. Preheat 350 oven. Cover chicken and cook for 1 hr. Uncover then increase oven to 400. Baste often till chicken is even dark brown. Serves 6-8

TAHITIAN CHICKEN

Nancy John

- 4 chicken breasts
- $\frac{1}{3}$ C oil
- 1 avocado
- cooked rice

- 1 T lime juice
- $\frac{1}{2}$ C chopped peanuts
or Macadamia nuts

Sauce:

- $\frac{1}{4}$ C butter
- 2 C pineapple juice
- 1 t ground ginger

- 1 t soy sauce
- $\frac{1}{2}$ C sugar

Saute chicken in hot fat turning several times till lightly browned. Place in pan in one layer. Combine and heat above sauce till blended and brush over chicken. Bake 350 35-40 min. basting every 10-15 min. with sauce. Bake till chicken is glazed and tender. Put mound of rice on platter and arrange chicken and avocado wedges (brush with lime juice) on top of rice. Sprinkle chopped nuts over top of chicken, avocado and rice. Pour remaining sauce over it and serve.

CHICKEN ELEGANCE

Judy Carbone

6 pieces frying chicken
 $\frac{1}{2}$ t salt
 $1\frac{1}{2}$ C cranberry juice cocktail
1 onion, chopped
1 T lemon juice
 $\frac{1}{2}$ t ginger
1 green pepper, cut in strips
4 t cornstarch
 $\frac{1}{2}$ C water

Cut chicken off bone. In large skillet brown salted chicken pieces in melted butter. Add cranberry juice, onion, lemon juice and ginger. Cover and simmer 30 min. If liquid evaporated add more cranberry juice. Add green pepper, simmer 10 min. longer. Blend cornstarch and water; stir into chicken mixture a little at a time until sauce thickens. Serve over rice.

CHICKEN MUSHROOM CURRY

Ruth Hoover

6 C cooked chicken
 $1\frac{1}{2}$ C margarine
 $1\frac{1}{2}$ C minced onion
2 cooking apples, diced
 $\frac{3}{4}$ C flour
4 t salt
3 T curry powder
3 C milk
3 C chicken broth
3 lbs. sliced mushrooms

Saute mushrooms in $\frac{1}{2}$ of butter called for ($\frac{3}{4}$ C). Remove from pan and cook onion and apple in remaining butter until tender. Add flour, salt, curry powder slowly until blended. Stir in milk and broth and stir until thickened. Add chicken and mushrooms. Heat for 20 minutes. Serve over rice. Can be prepared day ahead and reheated for 1 hour at 325. Serves 10 generously

CHINESE CHICKEN WITH MUSHROOMS Barbara Galla

2 chicken breasts boned
3 t cornstarch
1 T soy sauce
 $\frac{1}{2}$ t pepper
4 T oil
1 can 4 oz. button mushrooms
1 t salt
2 minced garlic cloves
2 t minced ginger

Cut chicken in short, thin strips. Toss with 2 t cornstarch, soy sauce, pepper and 1 T oil. Let stand 10 min. Drain mushrooms, save juice $\frac{1}{4}$ C. Mix remaining cornstarch with mushroom juice and salt. Heat remaining oil in skillet and add chicken, garlic and ginger. Cook 1 minute stirring often. Add mushrooms and liquid. Cook over low heat 5 minutes. Serves 4

CHICKEN PACIFICA

N. Berberich

2 C sour cream
1 t tarragon
1 t thyme
 $\frac{1}{2}$ t garlic powder
1 t paprika
2 t salt

$\frac{1}{2}$ C sliced olives
6 chicken breasts
 $1\frac{1}{2}$ C corn flake
crumbs
 $\frac{1}{2}$ stick butter
1 can tiny shrimp

Combine 1 C sour cream with the spices. Dip chicken into mixture then roll in the corn flake crumbs, melt butter in baking dish, place chicken skin down in baking dish and bake 45 min. at 350. Turn and bake 30 min. longer. To remaining sour cream add the olives and shrimp, put this mixture on chicken 10 min. before removing from oven.

CHICKEN MEXICO

Jane Carter

- 6 whole chicken breasts
- 1 dozen tortillas
- 1 lb. sharp cheddar cheese

Wrap chicken breasts individually in cooking foil. Bake $1\frac{1}{2}$ Hrs. at 325. Cut tortillas in 1 in. strips. Bone chicken and place in flat pan in a layer. Put layer of tortillas on top of chicken, then layer of cheese. Repeat above then end with a layer of cheese. Pour sauce below over the above and bake at 300 for 1 hr. Sauce:

- 1 can of cream of mushroom soup
- 1 can cream of celery
- 1 C milk
- 1 C chopped ortega chilies(mild)

Serves 10-12

JIFFY TUNA-SHRIMP SKILLET Jeanette McClean

- 1 onion, sliced
- 1 T butter
- 1 can frozen condensed cream of shrimp
- $\frac{1}{2}$ C milk soup
- 1 can cleaned shrimp
- 1 C frozen or drained canned peas
- 1 $6\frac{1}{2}$ or 7 oz. can of tuna
- dash pepper

Cook onions in butter till almost tender. Add soup, milk and peas, cover and heat just to boiling, stirring occasionally. Add tuna, shrimp and pepper. Heat through. Serve over hot rice or crisp, oven-warmed chow mein noodles. Serves 4

SHRIMP STUFFED RED BELL PEPPER A. Lininger

2 large red bell peppers, stem & seed
then boil in salted water for 4 min.

3 T butter

$\frac{1}{4}$ C finely chopped onion

Melt butter and saute onion 5 minutes. Remove from heat and add 4 T flour and more butter if needed. Stir in and thin with milk:

1 C sour cream

1 t lemon juice

2 T parsley chopped

1 t Dijon style mustard

2 C shrimp cooked

5 fresh mushrooms, sliced or

1 can water chestnuts, sliced and drained

$\frac{1}{2}$ C grated jack cheese

salt and pepper to taste

Spoon hot mixture into pepper shells. Sprinkle with jack cheese--broil slightly.

SHRIMP-CRAB CASSEROLE

Claudia King

2 C cooked rice

$\frac{1}{4}$ C green pepper

1 med. bermuda onion, thinly sliced

$\frac{1}{3}$ C chopped parsley

1 C or more mushroom caps or slices

1 C mayonnaise

1 pkg. frozen tiny peas

$\frac{1}{2}$ lb. crab, fresh

$\frac{1}{2}$ lb. shrimp, small

dash pepper

1 t Accent

$\frac{1}{4}$ t curry

$\frac{1}{2}$ C toasted blanched slivered almonds

Saute onions, pepper, and parsley in butter. Remove from pan and add 1 T butter and saute mushrooms. Mix all together and save few mushrooms for top. Bake 350 30 minutes

CRAB AND WILD RICE

Noreen Mason

- $\frac{1}{2}$ lb. wild rice
- $1\frac{1}{2}$ lb. crabmeat
- 1 can condensed mushroom soup
- $\frac{1}{4}$ C cream
- 1 C grated cheddar cheese (or Swiss)
- 1 lb. mushrooms sauteed in butter

Cook rice as package says. Dilute soup with cream. In casserole dish, layer rice, crab, soup, mushrooms and cheese. Bake covered 30 minutes at 350. Uncover if cheese hasn't melted.

CRAB GIOVANNI

Joan Lingel

- 2 C chopped onions
- 2 cloves garlic, minced
- $\frac{1}{2}$ lb. vermicelli, cooked
- $\frac{1}{2}$ C sliced stuffed olives
- $\frac{1}{2}$ C sour cream
- $1\frac{1}{2}$ t salt
- $\frac{1}{2}$ lb. fresh mushrooms, sliced
- $\frac{1}{2}$ C butter, melted
- 3 C crab meat
- $\frac{1}{2}$ lb. shredded sharp cheese
- 1 lg. can tomatoes, cut-up
- $\frac{1}{2}$ t basil

In large frying pan, slowly saute onions, mushrooms and garlic in butter till tender. Combine remaining ingredients, stir till mixed. Pour mixture into greased 3 qt. casserole and bake uncovered 35-45 min. at 350.

HALIBUT FLORENTINE

Shirley Navone

- 2 pkgs. frozen spinach
- 1 T onion
- $\frac{3}{4}$ t salt
- $\frac{1}{4}$ t nutmeg

HALIBUT FLORENTINE(cont.)

Cook spinach with onion, salt, nutmeg. Melt $\frac{1}{2}$ C butter, add $\frac{1}{4}$ C flour. Pour in 2 C milk and cook till thick. Remove from heat and stir in:

- $\frac{1}{2}$ t dry mustard
- dash of cayenne
- $\frac{1}{2}$ C Gruyere cheese
- $\frac{1}{4}$ C Parmesan cheese

Place spinach in casserole, next 4 Halibut steaks. (Red Snapper also is good) Pour sauce over fish. Top with:

- $\frac{1}{4}$ C Gruyere cheese
- $\frac{1}{4}$ C Parmesan cheese
- paprika

Bake 325 30 minutes

BAKED SOLE

Rosie O'Shea

- 1 lb. filet of sole
- $\frac{1}{2}$ C white wine
- 5 peppercorns
- 1 Bay leaf

Lay above in shallow dish. Marinate one hour.

- 4 T margarine
- 2 T minced onion
- $\frac{1}{4}$ t dill weed crumbled
- 1 t chopped parsley
- 1 T celery
- $1\frac{1}{2}$ C diced bread
- $\frac{1}{2}$ - $\frac{1}{4}$ t sweet basil
- $\frac{1}{4}$ t salt
- 1 can frozen shrimp soup

Melt butter, saute onion and celery. Add bread which has been sprinkled with dry ingredients (spices). Brown bread lightly, drain filet, save liquid, discard bay leaf and peppercorns. Pat sole dry. Place stuffing on filet, roll and

BAKED SOLE(cont.)

secure and toothpick. Place in shallow baking dish. Mix marinating liquid with soup. Pour over fish. Bake 375 30 min. until it flakes.

TUNA-SOUR CREAM CASSEROLE

Sue Otto

16 oz. pkg. Vegeroni
1 can tuna fish (family size)
1 can medium pitted olives, drained
1 chopped onion, sauteed till tender
1½ pints sour cream
¾ to 1 lb. grated sharp cheddar cheese
salt to taste

Combine ingredients 9do cook the macaroni first), except for handful of grated cheese to be sprinkled over top of casserole. Sprinkle with paprika. Bake 350 30 minutes.

CHINESE CASSEROLE

Jane Carter

1 can mushroom soup
¼ C water
1 3 oz. can chow mein noodles
1 can of tuna
1 C sliced celery
½ C salted cashews
¼ C chopped onions
pepper to taste

Combine soup and water. Add noodles (leaving enough to put on top), tuna, celery, nuts, onions, and pepper. Toss lightly and place in ungreased casserole. Sprinkle remaining noodles on top. Bake 375 15 min. Serves 5-6

DELICIOUS RANCH STYLE EGGS

H. De Herrera

4 slices bacon
1 large potato chopped small
 $\frac{1}{2}$ small onion chopped
 $\frac{1}{2}$ bell pepper chopped
salt & pepper
6 eggs

Cook bacon, set aside. In bacon grease, fry chopped potato, onion, and bell pepper till done. If there is a lot of bacon grease, pour some out. Beat eggs, add salt and pepper. Crumble bacon and drop in pan with other ingredients; then pour in eggs and cook till set.

WHIPPED-CREAM HORSE-RADISH SAUCE Mrs. E. McHale

Whip 1 C heavy cream till almost stiff. Fold in $\frac{1}{4}$ C drained prepared horse-radish, $\frac{1}{2}$ t seasoned salt and 2 drops tabasco. Serve with roast beef.

YORKSHIRE PUDDING

Mrs. Edward McHale

1 C flour
 $\frac{1}{2}$ t salt
3 eggs

1 C milk
6 t beef drippings

Beat milk and eggs until fluffy. Add flour and salt. Place in pan with about 6 t beef drippings and bake in 350 20 min. Then 425 10 min.

CHUCK ROAST OR STEAK MARINADE Mrs. E. McHale

Liberally moisten both sides of meat with water, prick deeply with fork and sprinkle with instant Meat Tenderizer. Let stand $\frac{1}{2}$ hr. Marinate in: $\frac{1}{3}$ C wine vinegar, $\frac{1}{4}$ C oil, 1 T worcestershire sauce, 1 t sugar, 1 clove garlic(mashed). Marinate for at least 2 hrs. Wonderful for barbecuing or broiling.

DESSERTS

BOURBON LACE COOKIES

Jean Tuemmler

4 T butter
4 T sugar
 $\frac{1}{2}$ C flour
2 T bourbon

Mix together. Spoon small dabs onto ungreased cookie sheet. Bake 375 5-10 min.

SUNFLOWER SEED COOKIES

Jean Tuemmler

1 C butter
1 C brown sugar
1 C white sugar
1 t vanilla

Blend above mixture and beat till fluffy.

$\frac{1}{2}$ t salt
1 t soda
 $1\frac{1}{2}$ C flour

Stir in, then add 3 C oatmeal, 1 C sunflower kernels. Roll, chill. Then slice, bake 10 min. at 350.

POT-DE-CREME

Jean Tuemmler

1 6 oz. pkg. chocolate chips
1 egg
2 T sugar
pinch salt
 $\frac{1}{2}$ -1 t vanilla
 $\frac{3}{4}$ C hot milk

Place first five ingredients in blender. Add hot milk and beat for 1 minute. Pour into six small serving dishes or mold. Chill top with whipped cream.

ITALIAN BISCOTTI

Sue Jones

Mix Well:

- 2 C sugar
- 1 C melted butter
- 4 T anise seed
- 4 T anise-flavored liquor
or 2 t anise extract
- 3 T bourbon or 2 t vanilla & 2 T water
- 2 C chopped walnuts(optional)
- 6 eggs

Add and mix well:

- 5½ C flour
- 1 T baking powder

Chill dough at least 3 hours. On slightly floured board shape dough with your hands to form long rolls to fit your cookie sheet, about 1½" in diameter. Place no more than 2 or 3 rolls, depending on size of your cookie sheet. Bake 375 20 minutes. Remove from oven and let cook slightly on cookie sheet. Then cut in diagonal slices ½" thick. Lay slices on sides close together on cookie sheet and return to oven, 375 10-15 minutes or till lightly toasted. Cool on racks. Makes 9 dozen.

CHINESE ALMOND COOKIES

Jan McHale

Cream together until light and fluffy, 1 C Crisco, 1 C sugar. Add 1 egg, 1 t almond extract. Beat well. Sift together: 2 C flour, pinch of salt, ¼ t cream of tartar, 1 t baking soda. Add sifted ingredients to creamed mixture. Shape dough into small balls and place on ungreased cookie sheet--press top of cookies lightly with fork and brush tops with beaten egg, press sliced almonds in center and sprinkle with toasted sesame seeds. Bake 375 12-15 minutes or till light brown.

PERMSIMMON COOKIES

Carlotta Dathe

1 C persimmon pulp
1 t soda
Dissolve in above.

Cream:

$\frac{1}{2}$ C butter
1 C sugar
1 egg

Then add pulp to cream mixture.

Mix together:

2 C flour
1 C raisins
1 C nuts
 $\frac{1}{2}$ t cinammon
 $\frac{1}{2}$ t cloves
 $\frac{1}{2}$ t nutmeg

Drop on greased cookie sheet, bake 350 8-10 minutes.

GRAMMA'S BARS

Lynn Isola

Boil $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C white Karo syrup. Take off stove, add $\frac{3}{4}$ C peanut butter, vanilla and salt, $\frac{3}{4}$ C of Special K breakfast food. Put into buttered pan. Sprinkle 1 pkg. chocolate chips over this. Place under broiler till chips melt. Cut into squares and serve.

BLUEBERRY SUPREME

Jane Carter

Crush 1 box (8 oz.) vanilla wafers and spread the bottom of a square pan with $\frac{1}{2}$ the crumbs. Cream 1 C powdered sugar with $\frac{1}{2}$ C butter; add 2 eggs, one at a time, beat well. Spread egg mixture over vanilla wafer layer. Cover with 1 can blueberry pie filling. Spread 1 C ($\frac{1}{2}$ pt.) cream, whipped over blueberries. Sprinkle $\frac{1}{2}$ C chopped pecans on whipped cream. Top with remaining vanilla wafer crumbs. Refrigerate for 24 hrs. Serves 12

RAISIN BARS

Patricia Wilson

- 1 C seedless raisins
- 1 C water
- $\frac{1}{2}$ C oil
- 1 C sugar
- 1 egg, slightly beaten
- 1 $\frac{3}{4}$ C sifted flour
- $\frac{1}{4}$ t salt
- 1 t soda
- 1 t cinammon
- 1 t nutmeg
- 1 t allspice
- $\frac{1}{2}$ t cloves
- $\frac{1}{2}$ C chopped walnuts

Combine raisins and water; bring to boil, remove from heat. Stir in oil, cool to lukewarm. Stir in sugar and egg. Sift together dry ingredients; beat into raisin mixture. Stir in nuts. Pour into greased pan. Bake 375 20 min. or till done. Dust with powdered sugar. Makes about 2 dozen. Cut in bars.

PECAN CRISPS

Noreen Mason

- 1 C soft butter
- 1 C light brown sugar, packed
- 1 t vanilla extract
- 1 egg, separated
- 2 C sifted flour
- $\frac{1}{2}$ t salt
- 1 t cinammon
- 1 C finely chopped pecans

Cream butter and sugar until light. Beat in vanilla and egg yolk. Add sifted dry ingredients and $\frac{1}{2}$ C nuts; mix well. Press into greased pan and brush top with slightly beaten egg white. Sprinkle with $\frac{1}{2}$ C nuts. Bake 350 25 minutes. While warm cut into 50 bars. Remove at once to rack.

BROWNIE COOKIES

Kirby Matthews

2 Bars Bakers German Sweet Chocolate
1 T butter
2 eggs
3/4 C sugar
1/4 C flour
3/4 C finely chopped pecans
1/4 t baking powder
dash salt
1/4 t cinammon
1/2 t vanilla

Melt chocolate and butter together; cool slightly. Beat eggs until foamy. Add sugar, 2 T at a time beating until thickened. (about 5 minutes) Blend in melted chocolate. Add flour, baking powder, salt, and cinammon. Blend, then stir in pecans and vanilla. Drop by teaspoonfuls onto greased baking sheet at 350 8-10 minutes.

MADCAP CAKE

N. Berberich

1 1/2 C all purpose flour
3 T cocoa
1 C sugar
1 t baking soda
1/2 t salt
1 t cider vinegar
1 t vanilla
5 T oil(vegetable)
1 C canned applesauce

Sift first 5 ingredients into greased square pan. Make 3 depressions in the dry ingredients. Pour vinegar into one, vanilla into the second, and oil into the third. Spoon applesauce over all. Mix well till smooth. Bake 350 35 min. Cool, cut in squares and top with whipped cream.

COFFEE BREAK PINEAPPLE CAKE

Janet Stickle

- 1 C crushed pineapple(save syrup)
- 1 C crushed vanilla wafers
- 1 pkg. yellow cake mix
- 1 C milk
- 3 eggs
- 2/3 C flaked cocoanut
- 1/2 C chopped nuts

Glaze:

- 1 C powdered sugar
- 1 t butter, melted
- 4 to 5 t pineapple syrup

Grease and flour bottom and sides of pan. Reserve 1/3 C crumbs for topping. Combine crumbs, 1/2 C pineapple syrup, cake mix, milk, and eggs. Beat. Pour 1/2 batter into pan, sprinkle with cocoanut, spread pineapple over cocoanut, sprinkle with nuts. Spread remaining batter. Sprinkle with crumbs. Bake 350 45-50 minutes. Cool 15 min. Drizzle glaze over warm cake. Glaze: Combine ingredients with enough pineapple syrup until thin enough to drizzle.

SHERRY CAKE

Joan Hablitt

- 1 pkg. yellow cake mix
- 1 pkg. instant Vanilla pudding
- 3/4 C Sherry wine
- 3/4 C wesson oil
- 4 eggs
- 1 t nutmeg

Mix all together--Bake 325 45 minutes.

STRAWBERRY ICE BOX CAKE

Joan Fleiss

- 2 boxes cut strawberries, unsweetened
- 1 box vanilla wafers, crushed
- 1½ C powdered sugar
- ½ C butter
- ½ pt. whipping cream, whipped stiff
- 2 eggs

Spread half wafer crumbs in pan. Cream butter with sugar until light. Add eggs one at a time and beat well. Spread mix over crumbs. Cover with berries, top with whipped cream. Cover all with remaining crumbs. Refrigerate 10-12 hours. Slice and serve. Additional whole berry can be top for decoration.

PUMPKIN CAKE

Ruth Hoover

- 4½ C flour
- 3 C sugar
- 3 C pumpkin
- 2¼ C oil
- 6 eggs
- 3 t baking soda
- 3 t baking powder
- 5 t cinammon
- 1½ t salt

Dump together and beat. Put in 3 ungreased loaf pans, or 1 loaf pan plus 1 angel food pan. Bake 350 45 minutes.

SECRET PIE CRUST

Joan Lingel

Sift 3 C flour plus 1 t salt and cut in 1½ C crisco with a pastry blender. In a separate bowl beat until frothy one egg, 5 T cold water and 1 t vinegar. Pour egg/water mixture over flour mixture and chill overnight. Form into ball and quarter. Yields 2 double crust pies.

SCRUMPTIOUS MOCHA PIE

Barbara May

18 oreo chocolate creme sandwiches
1/3 C melted butter
2 sq. unsweetened chocolate
1/2 C sugar
1 T butter
1 small can evaporated milk
1 qt. coffee ice cream
1 C whipping cream
1 oz. kahlua liqueur
1/2 C chopped nuts

Crush cookies to fine crumbs with rolling pin. Add 1/3 C melted butter. Mix well. Press around sides and bottom of 9" pie pan. Chill. Melt chocolate over hot water. Stir in sugar and 1 T butter. Slowly add evaporated milk. Cook over hot water until thickened. Chill. Fill pie shell with coffee ice cream. Place pie in freezer until pie is firm. Spread with chocolate sauce. Whip cream. Add kahlua. Sweeten with sugar to taste. Spread over pie and sprinkle top with chopped nuts. Freeze.

COCOANUT CREME PIE

Ginny Leavitt

Crust:

1 C quick oats
1/2 C flour
1/3 C brown sugar
1/2 t salt
1/3 C margarine, melted

Mix dry ingredients. Add margarine, mix until crumbly. Pack firmly into the bottom and sides of a 9" pan. Bake at 375 until crust is brown, about 15 minutes. Cool.

COCOANUT CREME PIE(cont.)

Filling:

- 3 T cornstarch
- 2 C milk
- 2 eggs
- $\frac{1}{2}$ C sugar
- $\frac{1}{4}$ t salt
- 1 t vanilla
- 1 C shredded cocoanut

Combine cornstarch, sugar, and salt. Add milk and eggs. Cook over low heat, stirring frequently, until mixture thickens. Add vanilla and cocoanut. Remove from heat and cool. Pour into pie shell.

Topping:

- 1 C whipping cream, whipped
- 2 T sugar
- $\frac{1}{2}$ t vanilla
- $\frac{1}{4}$ C cocoanut

Combine whipped cream, sugar and vanilla. Spread over filling. Sprinkle toasted cocoanut over topping.

FROZEN LEMON TORTE

Sherrill Simon

- $\frac{3}{4}$ C vanilla wafer or macaroon crumbs
- 3 egg yolks, well beaten
- $\frac{1}{4}$ C lemon juice
- 1 lemon rind, grated
- dash salt
- $\frac{1}{2}$ C sugar
- 3 egg white, stiffly beaten
- $\frac{1}{2}$ C evaporated milk, chilled

Spread half the vanilla wafer crumbs on bottom of refrigerator tray. Combine egg yolks, lemon juice, lemon rind, salt and sugar, and cook in top of double boiler until thick. Cool. Whip the chilled evaporated milk and add with the beaten egg white to the lemon

FROZEN LEMON TORTE(cont.)

mixture. Pour over the vanilla wafer crumbs and cover with remaining crumbs. Place in freezing compartment, turn temp. control low, and freeze quickly. Serve in slices.

FROZEN SOUFFLE WITH HOT STRAWBERRY SAUCE Jan McHale

- 1 pint vanilla(or toasted almond)
ice cream
- 2 crumbled macaroons
- 4 t orange juice(or Grand Marnier Liqueur)
- $\frac{1}{2}$ C heavy cream, 1-2 T chopped toasted
almonds and 1-2 t powdered sugar

Soften ice cream slightly and stir in macaroons and o.j. Whip cream till thick and fold in. Spoon into a 3 C metal dish, sprinkle surface with toasted almonds and sugar. Cover with Saran and freeze until firm.(4-5 hours)
Hot Strawberry Sauce: Simmer 1 pint fresh strawberries or 1 pkg. frozen sliced strawberries, thawed. Add 2 t o.j. or G.M. Spoon over souffle just before serving.

CRANBERRY PIE

Claudia King

- 1 C sifted flour
- 2 t baking powder
- $\frac{1}{2}$ t salt
- 3 T butter
- $\frac{1}{2}$ C sugar

Mix all together and put in 2 C raw cranberries. Add $\frac{1}{2}$ C milk. Mix. Bake 400 30 min. Serve with sauce.

Sauce:

- $\frac{1}{2}$ C butter
- $\frac{1}{2}$ C sugar
- $\frac{2}{3}$ C cream
- 1 t vanilla
- $\frac{1}{2}$ t flour

Mix, boil for two minutes.
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ORANGE CHIFFON PIE

Sue Otto

Crumb Crust:

Choice of making graham cracker or vanilla wafer crust.

Graham--crush one pack grahams, mix with $\frac{1}{4}$ C melted butter

Wafers--crush 35 wafers, mix with $\frac{1}{4}$ C melted butter

Filling:

2 T unflavored gelatin

$\frac{1}{4}$ C sugar

1 C water

2 C plain yogurt

1 can frozen concentrated orange juice

1 can evaporated milk, chilled

flaked cocoanut

Prepare crust and press into pie plate or baking dish. To prepare filling, combine gelatin and sugar, in small pan, add water, heat over low heat, stirring occasionally until gelatin dissolves. Let cool. In bowl gradually add orange juice to yogurt. Stir in gelatin mixture. Chill till partially set. Beat evaporated milk till it thickens. Mix in orange-yogurt mixture. Sprinkle with cocoanut. Chill till firm.

STRAWBERRY PIE

Claudia King

1 lg. pkg. cream cheese

$\frac{1}{2}$ C yogurt, plain

3 T honey

2 t lemon juice

fresh strawberries

Put a layer of strawberries on graham crackers or regular pie crust. Pour cheese mixture on top. Chill. Top with whipped cream.

CHOCOLATE BROWNIE PIE

Nan Snider

- 1 unbaked pie crust
- 2 sq. unsweetened chocolate
- 2 T butter
- 3 eggs
- $\frac{1}{2}$ C sugar
- $\frac{3}{4}$ C dark corn syrup
- $\frac{3}{4}$ C chopped walnuts

Preheat oven 375. Melt chocolate and butter over hot water; remove from heat. Beat thoroughly eggs, sugar, chocolate mixture, and corn syrup. Mix in nuts. Pour into pastry lined 9" pie pan. Bake 40-50 min. just till set. Serve slightly warm or cold with ice cream or whipped cream. Serves 8-10

NUTTY CRUST CHERRY ALMOND PIE S. Breadsley

- 1 stick pie crust mixed according to pkg. Add $\frac{1}{2}$ C slivered almonds

Prick side only with fork and bake according to package. Cool.

Combine:

- 1 15 oz. can Borden's Eagle Brand milk
- $\frac{1}{3}$ C lemon juice
- 1 t vanilla
- $\frac{1}{2}$ t almond extract

Stir until mixture thickens.

Add:

- 2 C whipped cream

Pour into cool pie crust and top with 1 can prepared cherry pie filling.

MOCHA CRUNCH ANGEL PIE

Jean Fehr

Crust:

24 chocolate wafer crumbs
2 T sugar
 $\frac{1}{4}$ t cinnamon
 $\frac{1}{3}$ C melted butter

Filling:

1 C sugar
 $\frac{1}{2}$ C water
3 egg whites, stiffly beaten
1 T instant coffee
dash salt
2 C heavy cream, whipped
 $\frac{1}{2}$ C slivered almonds

shaved semi-sweet chocolate curls

Combine cookie crumbs, 2 T sugar, cinnamon and melted butter. Blend until crumbs are moistened. Press mixture against bottom and sides of 9" pie plate. Chill thoroughly.

Combine 1 C sugar and water in saucepan. Bring to boiling, cook rapidly until syrup spins a thread (about 7 minutes or 242 F on candy thermometer). Pour syrup in fine stream over beaten egg whites, beating constantly. Continue beating until meringue is thick and cool. Beat in coffee and salt; fold in whipped cream and almonds. Turn into pie shell; garnish with chocolate curls. Freeze for several hours.

PAPER BAG APPLE PIE

Margo Cady

1 9" pie crust
7 C baking apples cut up and pared
 $\frac{1}{2}$ C sugar
2 T lemon juice
 $\frac{1}{2}$ C butter
 $\frac{1}{2}$ t nutmeg
2 T flour

PAPER BAG APPLE PIE(cont.)

$\frac{1}{2}$ C sugar
 $\frac{1}{2}$ C flour

Sprinkle $\frac{1}{2}$ C sugar, 2 T flour, nutmeg, over apples in shell with 2 T lemon juice. Mix $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C flour with $\frac{1}{2}$ C butter till crumbly. Sprinkle over apples. Slide pie into heavy paper bag. Fasten end with paper clips. Bake at 425 1 hour.

BAKED INDIAN PUDDING

Carroll Weber

1 C yellow granulated corn meal
 $\frac{1}{2}$ C black molasses
 $\frac{1}{4}$ C granulated sugar
 $\frac{1}{4}$ C butter
 $\frac{1}{4}$ t salt
 $\frac{1}{4}$ t baking soda
2 eggs
 $1\frac{1}{2}$ quarts hot milk

Mix all the ingredients thoroughly with $\frac{1}{2}$ of the above hot milk and bake in a very hot oven until it boils. Then stir in remaining half of hot milk, and bake in very slow oven heat for five to seven hours. Bake in stone crock, well greased inside. CANNOT be cooked in metal.

The above is an authentic colonial recipe obtained from Durgin-Park Restaurant in Boston. The fame of Durgin-Park Indian pudding is world-wide. Long before Durgin-Park Restaurant came into being, this recipe was taken to sea by clippership captains who had sampled the pudding in Boston and other New England settlements. It was made in ships' galleys from Valparaiso to Hong Kong. The secret of its excellence lies in its slow and careful cooking.

RICE PUDDING

Carlotta Dathe

2 eggs, well beaten
 $\frac{1}{2}$ C sugar
 $\frac{1}{4}$ t salt
2 C scalded milk
 $1\frac{1}{4}$ C cooked rice
 $\frac{1}{2}$ C raisins
1 t vanilla
dash cinammon and nutmeg

Grease bowl to
put mixture in.

Put bowl in 1 quart shallow casserole pan,
in one inch of water. Bake 325 $1\frac{1}{2}$ hours.

AUNT SELMA'S OATMEAL COOKIES

Cream together 1 C butter, 1 C white sugar,
1 C brown sugar. Add one beaten egg. Sift
together $1\frac{1}{2}$ C flour, 1 t soda, 1 t cinammon.
Add to mix. Add $1\frac{1}{2}$ C Quick Rolled Oats.
Also add one cup finely chopped walnuts. Then
add 1 t vanilla. Chill mix for one hour or
freezer for 15 minutes. Roll into walnut
sized balls. Butter bottom of small glass and
put in sugar. Make sure you sugar glass
everytime, but you do not need to butter glass
everytime. Press glass on balls and flatten.
Bake 350 10 minutes.

TIGER COOKIES

1 C chocolate chips
2 C sifted flour
 $\frac{1}{2}$ t salt
1 C sugar
1 t vanilla
3 C Frosted Flakes
1 t baking soda
1 C margarine
2 eggs

Melt chocolate chips. Crush Frosted Flakes.
Set aside. Beat butter and sugar. Add eggs.

TIGER COOKIES(cont.)

Add vanilla and dry ingredients. Add Frosted Flakes and swirl chocolate chips through batter. Bake 375 12 minutes.

FRUIT TORTE

- 1 egg
- 1 C sugar
- 1 C flour
- 1 t soda
- $\frac{1}{2}$ t salt
- $\frac{1}{2}$ t vanilla
- 1 can #303 fruit cocktail

Blend first 6 items. Hold out $\frac{1}{3}$ C juice. Add rest of can of fruit cocktail. Blend, pour into well-oiled pan. Sprinkle $\frac{3}{4}$ C brown sugar on top. Bake 45 minutes at 350. Serve with whipped cream.

APPLESAUCE FRUIT CAKE Joan Schippmann

Soak overnight in rum:

- 1 C raisins
- 1 C mixed fruits

Cream:

- $\frac{1}{2}$ C butter and 1 egg.

Beat in 1 C brown sugar.

Add:

- 2 C flour
- 2 t soda
- 3 T cocoa
- 1 T cornstarch
- 1 t cinammon
- 1 t nutmeg
- 1 t cloves

Heat 1 C applesauce and beat into batter. Add 1 C chopped walnuts. Bake 350 1 hour.

LEMON ANGEL CAKE

Marilyn Lindquist

6 eggs separated
1½ C sugar, divided
¾ C lemon juice
1½ t grated rind
dash of salt
1 envelope Knox gelatin
¼ C cold water
2 small angel food cakes

Cook beaten egg yolks, ¾ C sugar, lemon juice, lemon rind, salt, in double boiler, till thick. Add gelatin and cool. Add beaten egg whites which ¾ C sugar has been added. Break cake into bite size pieces in large bowl. Pour lemon mixture over cake and mix well. Dampen spring pan, pour mixture into pan and refrigerate overnight. Frost with sweetened whipped cream. Top with peanut brittle, crushed.

ALMOND HERSHEY PIE

Sug Springman

Crust: 14 Chocolate Nabisco wafers, rolled in waxed paper. Add ¼ C butter. Mix with fork. Line 9" pan.

Filling:

Melt in double boiler:
16 large marshmallows
6 small Hershey almond bars
½ C milk

Stir and cool thoroughly. Fold in ½ pint stiffly whipped cream. Pour in shell and refrigerate.

BROWNIE DESSERT

Lg. brownie mix
nuts
whipped cream, 1 pint

To brownie mix add:

BROWNIE DESSERT(cont.)

2 eggs
 $\frac{1}{2}$ C water
 $\frac{1}{2}$ C coarse walnuts

Bake 350 20 minutes, two 9" pans. Cool.

Topping:

$\frac{1}{2}$ C brown sugar
1-2 T instant coffee
1 pt. whipped cream, whipped

RUM CREAM PIE

Crust:

$1\frac{1}{2}$ C graham cracker crumbs
 $\frac{1}{4}$ C sugar
 $\frac{1}{2}$ C melted butter

Filling:

6 egg yolks, beaten lightly
1 C sugar

Soak 1 envelope gelatin and $\frac{1}{2}$ C cold water. Bring to boil over low flame. Pour over sugar, egg mixture, stirring briskly. Whip 1 pint whip cream stiff. Fold in egg mixture. Add $\frac{1}{2}$ C rum. Cool till mixture begins to set. Pour into pie shell. Chill. Sprinkle top with shaved semi-sweet chocolate curls.

STRAWBERRY SURPRISE

2 pkgs. Dream Whip
2 pkgs. frozen strawberries
Angel food cake in small pieces.

Mix together, set up in refrigerator.

TING-A-LINGS

Dorothy Dingdong

Make several days ahead.

In double boiler, over hot, not boiling, water, melt 1 6 oz. pkg. semisweet chocolate pieces; then stir in $\frac{1}{2}$ C canned salted peanuts and 1 3 oz can chow mein noodles until they are well coated with chocolate. Drop, by heaping teaspoonfuls, onto wax-paper-lined cookie sheet. Top each with a quartered candied cherry. Refrigerate until served. If they soften when served, refrigerate again until firm. Makes 36.

CARROT CAKE

Linda Nelson

- 3 eggs
- 2 C sugar
- 1 C wesson oil
- 2 C flour
- 2 t soda
- 1 t salt
- 1 t cinnamon
- 2 t vanilla
- 1 small can crushed pineapple(undrained)
- 2 C grated carrots
- 1 pkg. angle flake cocoanut
- 2 C chopped nuts

Mix in order given and pour into a 9" pan and bake at 350 50-60 minutes.

Icings:

1 C sugar	1 cube butter
$\frac{1}{2}$ t soda	1 t vanilla
1 t white corn syrup	1 C buttermilk

Cook 5 minutes in large pan and pour over cake, while still hot. Cake will have absorbed icing when cold.

MAYONNAISE CAKE

Carolyn Pollack

- 1 C chopped nuts
- 1 C raisins
- 1 t soda, heaping

Pour one cup boiling water over top and let cool.

In another bowl mix:

- 1 C sugar
- $\frac{1}{4}$ t salt
- 3 t cocoa
- 1 t cinnamon
- 2 C flour

Mix both bowls together. Add 1 scant cup mayonnaise and mix well. Bake 350 55 min.

EASY CHEESY LEMON BARS

Sug Springman

- 1 pkg. lemon cake mix
- $\frac{1}{2}$ C butter, melted
- 1 egg, slightly beaten
- 1 pkg. lemon frosting mix
- 1 pkg. (8 oz.) cream cheese, softened
- 2 eggs

Combine cake mix, butter and 1 egg. Mix with fork until moist. Pat into oblong pan; grease on bottom only. Blend frosting mix into cream cheese. Reserve $\frac{1}{2}$ C of cheese and frosting mixture. Add 2 eggs to remaining frosting mixture. Beat 3-5 minutes. Spread over cake mixture. Bake at 350 30-40 min. Cool; spread with reserved frosting mixture.

Fun For Children

CRAZY CAKE

Ken Kent

1½ C flour
1 C sugar
3 T cocoa
1 t baking soda
1 t salt

6 T oil
1 T white vinegar
1 t vanilla
1 C water

Combine and sift dry ingredients into greased 9" square pan. Make three holes in dry mixture. Pour oil in one hole, vinegar into second hole, and vanilla into third hole. Pour water over everything. Stir with fork until mixed lightly. 350 oven for 30 min.

MILK CHOCOLATE FONDUE

Laurie Johnson

9 oz. Swiss chocolate broken into pieces
½ C whipping cream

Combine ingredients and heat in fondue pot until melted. Dip with oranges, bananas, apples, marshmallows, etc. using fondue forks.

BAR-B-QUE CHUCK ROAST

Shirley Navone

1 Chuck Roast
1 lb. salt
2 napkins

Mix salt in bowl with enough water to moisten, be careful not to add much. Place salt mixture on one side of chuck roast, then put 2 napkins on top of salt. Bar-b-que with napkins down to desired doneness. Turn meat only using salt as a bed. Will not burn! Serve sliced meat on french bread dipped in melted garlic butter. Great conversation piece.

BEENIE WEENIE

Patrick McHenry

1 pkg.(10) hot dogs, cut up in small pieces
1# 303 can each:
 butter beans
 pork and beans
 chili beans
1/4 t oregano
2 T wine vinegar
1/2 C brown sugar
1 small onion--diced

Mix all together. Bake 2 hrs. 350 in uncovered pan. Serves 4

CHEESE BALLS

Karen Mason

1 C grated cheese, heaping (swiss or
1/2 C flour cheddar)
2 T butter
water

With your fingertips, mix lightly cheese, flour, butter and enough water to make stiff dough. Roll dough into small 3/4" balls. Place on greased cookie sheet. Bake 400 till lightly browned. (about 15 minutes)

PUMPKIN PIE

Rick Navone

9" crust
2 C pumpkin
1 1/3 C Eagle Brand Milk (15 oz.)
1 egg
1/2 t salt
1/2 t nutmeg
1/2 t ginger
3/4 t cinammon

Mix above ingredients, bake 375 50-55 min.

HELLO DOLLY BARS

Bill Fehr

- $\frac{1}{2}$ C butter (1 cube)
- $1\frac{1}{2}$ C graham cracker crumbs
- 1 C chopped nuts
- 1 7 oz. pkg. shredded cocoanut
- 1 6 oz. pkg. chocolate chips
- 1 14 oz. can sweetened condensed milk

Put butter in 13" x 9 $\frac{1}{2}$ " baking pan. Place in 350 oven till melted. Spread butter over bottom of pan. Spread other ingredients in layers. Do not mix. Use order above. (crumbs, nuts, cocoanut, chocolate). Drizzle milk over the top. Bake at 350 for 30 minutes. Cool, cut in squares.

APPLE OR PEACH CRISP

Bill Fehr

- 2 C sliced, pared, cored baking apples
- $\frac{1}{3}$ C brown sugar (packed)
- $\frac{1}{4}$ C flour
- $\frac{1}{4}$ C rolled oats
- $\frac{1}{2}$ t cinnamon
- $\frac{1}{2}$ t nutmeg
- 4 T margarine

Heat oven to 375. Place sliced apples in greased square pan. Blend remaining ingredients till mixture is crumbly. Spread over apples. Bake 25 minutes or till apples are tender and topping folden brown. Serve warm with cream, whipped cream, ice cream, etc.

1-2-3 COOKIES

Stephen Dathe

- 1 C peanut butter
- 1 C brown sugar, packed
- $\frac{1}{2}$ C water
- 2 C Bisquick

Blend peanut butter, sugar, and water. Mix in bisquick. Drop by teaspoonful on greased cookie sheet and flatten. Bake 400 8 min.

JELLO--CICLES

Gail Beavers

- 1 pkg. Jello
- 1 pkg. Koolaid
- 1 C sugar
- 2 C of hot water

Mix well, add 2 C cold water. Stir and pour into Popsicles or paper cups. Freeze.

FUDGE

Sally Ann Brush

- 1 qt. chocolate milk
- 2 egg yolks
- $\frac{2}{3}$ C sugar

Beat or shake together, pour into pan and freeze.

CHOCOLATE SWIRL PUDDING

Janet Wauldron

- $\frac{1}{2}$ C sugar
- 2 sq. unsweetened chocolate, shaved
- 3 T cornstarch
- $\frac{1}{4}$ t salt
- 2 C milk
- $1\frac{1}{2}$ t vanilla
- 6 marshmallows, cut in quarters

Mix together sugar, shaved chocolate, cornstarch and salt. Stir in milk gradually. Cook over low heat, stirring constantly till mixture thickens, about 5 minutes. Blend in vanilla; cool slightly. Add marshmallows, stir to give swirl effect. Pour into pudding dishes. Chill. Makes 6 servings.

DREAM WHIP DELIGHT

Erich Dathe

- 1 large can of fruit cocktail, drained
- 1 pkg. of Dream Whip

Mix together, chill, and serve. Serves 4-6

CHOCOLATE FUDGE

Alison Rowe

Mix in saucepan:

1 C sugar

1/3 C cocoa

Stir in:

1/4 C butter

1/4 C milk

1 T light corn syrup

Bring to boil. Boil 3 minutes, stirring constantly. Take off heat. Add immediately:

3 C sifted confectioners sugar

1 t vanilla

1/2 C chopped nuts

UNCOOKED PEANUT BUTTER CANDY

Combine and stir well:

1/2 C smooth or crunchy(not homogenized)
peanut butter

1/2 C honey

3/4 to 1 C powdered milk

Turn on waxed paper and press to 3/4" thickness. Cut into cubes or make into roll, chill and slice. Variations: add nuts of any kind, roll in cocoanut, use to stuff prunes, figs, dates, etc.

SALTED PUMPKIN SEEDS

Margo Cady

Wash seeds well, remove all fiber; dry and spread in single layer on cookie sheet. Roast 375 20-30 minutes, stirring often until dried out. Spread and dot with 1 T butter, for each C of seeds. Brown at 400, not more than 10 minutes, stirring often to roast evenly. Spread on paper towels and sprinkle with salt.

APPLE CAKE

Scott McHenry

- 2 C shredded apples (pipin or john)
- 2 C sugar--mix this two together--let stand $\frac{1}{2}$ hr. while preparing the rest
- 2 C flour (sifted)
- 2 eggs, slightly beaten
- 1 stick melted butter
- 2 t baking soda, heaping
- 2 t cinnamon
- 1 C chopped walnuts
- 1 C raisins (optional)

Bake at 325 45-50 minutes in Pryex pan

LAZY MAN'S CAKE

Page Weicker

- 1 large can crushed pineapple
- 1 large can cherry pie filling
- 1 box white cake mix
- 2 cubes margarine sliced

Preheat oven to 350. In ungreased pan place pineapple, then cherry pie filling. Sprinkle dry cake mix over ingredients. Place sliced margarine on top. Bake 45 min or till done. Let cool 30 min--serve with whipped cream.

POPPY SEED BREAD

Girl Scout Troop #1026

Beat together:

- 4 eggs
- 2 C sugar

Add:

- $1\frac{1}{2}$ C salad oil

Set above mixture aside, then sift:

- 3 C flour
- $1\frac{1}{2}$ t soda
- $\frac{1}{2}$ t salt

Add with the above mixture alternately 1 can evaporated milk. Add 1 box (2 oz.) poppy seed and $\frac{1}{2}$ to 1 C nuts. Bake in tube pan 350 1 hour and 15 minutes.

TURTLE COOKIES

Carol Staley

2 sq. chocolate
1 C margarine
2 eggs, beaten
3/4 C sugar
1 C flour
1 t Vanilla

Melt chocolate in margarine, add eggs and sugar. Fold in flour and vanilla. Bake in hot waffle iron. Drop scant teasp. in each section of waffle iron. Bake about 1 or 2 minutes.

Frosting:

1/2 sq. chocolate
1/2 C brown sugar
1/4 C water
2 1/2 t butter

Boil 3 minutes--remove from heat; add powdered sugar to thicken. Spread on center of cooled cookies.

NITEY-NITE COOKIES

Mary Richer

2 egg whites
2/3 C granulated sugar
1 C chocolate chips
1 C chopped nuts

Beat egg whites--add sugar gradually and beat stiff. Stir in nuts and chocolate chips. Drop by teaspoonfuls onto aluminum foil over cookie sheet. Electric oven: Pre-heat to 350. Put cookies in oven. Close the door. TURN OFF OVEN. Leave overnight. Do not look at them until morning. Gas oven: Bake at 350 for about 18 minutes or lightly brown and firm to touch. Makes 36

*** THE
Cookbook Committee
DESIRES TO REMAIN
ANONYMOUS FOR
OBYVIOUS REASONS!**

